

MEASURING AND WEIGHING DEVICES

PURPOSE: To familiarize food service staff with the proper scoops and ladles used in relation to recipes when serving food.

SCOPE: This guide applies to all food service staff who serve food. Using the proper scoops, dippers, or ladles will help keep food costs in line based on recipes.

GENERAL: Scoops or "dippers," as they are sometimes called, are used to serve and portion certain foods. A scoop has a metal bowl or cup, a specific capacity, and an extended handle. A movable strip of metal inside the bowl is attached to a thumb-operated lever that, when operated, will release the item it holds. Scoops are numbered on the movable metal strip to indicate the size of the metal cup (the larger the number, the smaller the cup), which indicates the number of scoops it will take to make one quart. Ladles are used to serve stews, soups, sauces gravies, cream dishes, and so on when portion control and uniform servings are desired. Ladles are normally shaped with a long serving handle and portion bowl at the end of the handle, with the portion size located at the end of the handle.

GUIDANCE:

Scoop and Ladle Sizes

<i>Scoop Number</i>	<i>Approximate Weight (in ounces)</i>
8	4 oz
10	3-3 ½ oz
12	2 ½ -3 oz
16	2-2 ½ oz
20	1 ¾ oz
24	1 1/3 oz
30	1 oz
40	0.8 oz

<i>Ladle Sizes</i>	<i>Approximate Weight (in ounces)</i>
¼ cup	2 oz
½ cup	4 oz
¾ cup	6 oz
1 cup	8 oz

SUMMARY

Controlling the size of portions is essential in all food service operations to ensure cost controls. The best way to control portions is to use the standardized recipes and the proper serving devices associated with that recipe. To ensure uniform servings, the service staff must be instructed and trained in the use of scoops, ladles, and similar devices when serving.